

## TYPICAL LUMBER JACKS



A Scene in the Northern Timber Country.

## FOUGHT TO A FINISH.

**ALLIGATORS IN A DUEL TO THE DEATH.**

**Spectators Look On Utterly to Intercede.**

New York.—A fight to the death between two alligators finished several hundred yards to the Bronxwood and Bronx with a suspense rarely seen, death of man and beast. One of the combatants was walking the 40-foot path among the grapevines.

One of the alligators was captured at 8 p.m. because he had always been master of the smaller tank. When he moved off the lower tier near his companion over to the upper pool an instant arrived in which both

had to fit all the water out of the tank to stop his struggling.

### KNOW VALUE OF TIME

**Baltimore Couple Set Record for Hasty Marriages.**

Philadelphia.—Meeting for the first time at four o'clock and being married at 6 p.m. to the record for rapid matrimony set by Charles Mae Gross and Eusebie Mayo, both of Baltimore, Md., in Philadelphia yesterday.

MacGraw is a wealthy real estate broker. He is 39 and the bride 22. Miss Mayo, tall, brown, sporting her hair in a bob at Atlanta, Ga. She was passing through Philadelphia. As she stood in the waiting room of the Broad street station she dropped her purse. MacGraw noticed the fallen purse and picked it up.

When they recovered their humor back to the same rate the way was clear. At 4:30 the couple turned to the officiating minister. At 4:44 MacGraw was able to propose with confidence. The engaged couple may have been well acquainted.

The difficulty then was to locate the minister. MacGraw pondered over the address he was given by a few days before back. Behind him was Rev. David J. Neel, pastor of the Second Presbytery church in Baltimore, his own parish. The minister agreed to postpone the reception until the girls went to the home of John J. Robinson, an intimate friend of the groom, where the ceremony was performed Friday evening.

Both the bride and groom were dressed in dark suits, the former in a dark blue suit and the latter in a light blue suit. The bride's hair was in a bob and the groom's in a flat-top. The bride's shoes were black leather and the groom's were light tan leather.

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## MAKING ICE CREAM

**PROCESS NOT DIFFICULT WITH PROPER CARE.**

**Having Correct Proportions of Ice and Salt Is a Necessity—Freezing Pot and Dasher Must Be Kept Clean.**

The housekeeper repeats good advice in regard to making ice cream. It is not difficult to make good ice cream if one is just a little careful to have the ice and salt in correct proportions and enough pounds of Time is not saved by using the ice in too large pieces, as when it is correctly crushed it loses the cream much faster to freeze. Both the ice and salt should be finely crushed and each layer packed very firmly. One pint of ice to one of salt is the usual allowance, and it is better to measure both in cups, proper proportions. Rock salt is the best although ordinary bacon salt does very well and is more easily obtained in small packages.

The freezing pot and dasher should be thoroughly cleaned and sterilized each time after it has been used, and again sterilized just before it is to be used again unless there has been a very short interval between. Put the freezer in position and place a three-inch layer of finely crushed ice in the tub, cover with one of salt, and alternate these layers, packing each down hard until the freezing mixture is a few inches above the cream in the can.

At first the crank should be turned slowly, then as the cream hardens more rapidly. When it becomes difficult to turn, remove the heater, and stir the cream thoroughly with a strong wooden or granite spoon. Press it smooth down, cover with a cloth in the hole where the heater belongs, remove the lower plug and draw off the water. Pack up before with fresh ice and salt, cover with a piece of blanket or carpet, and set aside for an hour or longer to ripen. Three or four hours will not be too long.

The easiest way to break the ice is to put it in a strong bag and pound it vigorously with a strong hammer or mallet. Ice cream may be made from either a rock-crushed uncooked mixture. For a delicate uncooked ice cream scald a quart of thin sweet cream and dissolve in it one cup of sugar, add a quarter of a cup of cream, two eggs well beaten, and two tablespooms of vanilla extract, and pack as directed. This is called Philadelphia ice cream and is often made without eggs.

### When Scaling Fish

Put the fish in a shallow basin and fill it with water. Then when you are ready to scale the fish hold the fish under water during the process, and the scales will not fly in the face and all over the kitchen as they will when the fish is cleaned in the usual way. When the task is finished the scales which will all have fallen in the bottom of the pan, can be easily picked up from the surface after the water has been poured off them.

### Grease from Soup

If you want to use the same day soup to be served, never special care is taken to remove it. As soon as you have time to wait until the liquid is cold enough to remove the rind of fat from the top, pour the fat, strain through a cloth wrung out of feed water.

This chilled cloth removes the grease and retains it while the soup passes through.

### Plain Frosting (Uncooked)

Break the whites of two eggs when laid, add a small handful of powdered sugar and beat with a wire whisk. A few minutes later add more sugar and keep beating until you have a stiff, but not dry, frosting. Place to bake upon two sides until soft wax melts to it.

### Plenty of Towels

Have plenty of old towels and a pair or two on which to dry them. Take many sets of these, two or three, two for washwater and three for the hot and cold water. All a cloth to be used only for the scumming branch of the dish washing and change once a week for clean ones all round. The dishes will look poor but the toweling will be more so. See, also, that it is about 11 o'clock when you wash and that you wash twice daily.

### Maine Blueberry Cake

Take four cups of flour and one-half cup sugar with a rounded teaspoonful of baking powder and the same amount of soda. The extra amount of soda is to counteract the acidity of the berries. Put in two heaping tablespooms of butter and beaten eggs, a cup and a half of sweet milk and two cups blueberries dredged with flour. Bake in a shallow cake pan in a hot oven and serve hot for breakfast or supper with coffee. The bread should be broken up.

## TUTTI FRUTTI PROPERLY MADE.

**Proportion of Sugar to Fruit Is of Much Importance.**

Put a pint of French brandy into a three-gallon stone jar. Begin with strewed strawberries, unsweetened, or if sweetened about two pounds instead of four pounds of sugar. Stir lightly with a wooden spoon or wire eggbeater, taking care not to mash the fruit. After the strawberries, add the various light colored fruits as they appear in market, allowing a pound of sugar to each pound of fruit until the jar is half-filled, after which three-quarters of a pound of sugar to each pound of fruit is the rule. Among the fruits that are best to add are a quart each of red and white cherries, one large pineapple, three or four oranges, sliced; one pint large currants, a quart red raspberries, then soft pears, peaches, apples, yellow plums and red bananas, until the jar is filled. White grapes also make an agreeable addition.

Leave the berries whole, seed the grapes, slice the pineapple, pit the cherries and plums and have pared the apricots, pears and peaches, cut in halves or quarters. Bananas should be sliced thin.

Keep well covered and in a cool place. A good plan is to cut out a circle of white paper the size of the jar, dip in pure glycerin or olive oil and place over the fruit. It can be removed temporarily when fresh fruit is added.

### RECIPE FOR SIMNEL CAKE.

**Modern Rearrangement of This Popular Confection.**

The modern rearrangement of the old time simnel is as follows: Bake as a foundation a fair-sized round pound or Madeira cake, flavoring with essence of almond and coloring a rich yellow by the liquid extracted from a little saffron dropped in boiling water and squeezed through a piece of cheesecloth. When the cake is perfectly cold build a wall of frosting on top of the cake around the edge, leaving a good-sized hole in the center for the candied fruit. To make the frosting blanch a half pound of fine almonds (preferably the Jordan) and pound to a paste in a mortar, moistening with a tablespoonful of orange flower water. Add to the almonds the whites of two eggs and confectioner's sugar to make a stiff frosting that will stand of itself. Having built the wall on the cake place in a slow oven until the almonds have dried thoroughly, like macaroons. When the cake is cold again, fill the well in the center with a mixture of candied fruit, plums, pears, orange slices, cherries or strawberries, interspersed with blanched whole almonds. Almonds already provided to a paste can now be obtained from any first-class grocer.

### Why Cakes Fail.

Because inferior ingredients are used, such as rancid butter, inferior sugar, damm flour and doubtful eggs.

Because either the butter is insufficiently beaten with the sugar, or rubbed into the flour, or the eggs are not beaten enough.

Because the mixture is beaten after the flour is added, whereas all that should be done before.

The management of the oven is not understood and the cakes are either too dark or too pale.

Because the cakes are not carefully tested to make sure that they are cooked.

The cakes are either left in the tin or put flat on the table to cool, whereas they should be placed on a sieve or turned up against something so that the steam can easily escape.

### Canned Peaches.

To one pound of peaches put half pound of sugar. Put sugar on fire with a little water and let it boil until clear. Pack any tightly with peaches and fill tin with syrup. Tie up a large cloth over the top and boil over a fire.

### Chow Chow.

One pick green tomatoes and six large onions sliced and let stand over night in water in which one-half cup salt has been dissolved. Drain. Then boil in one quart of vinegar and one quart of water for 15 minutes and drain. Add one large head of cabbage sliced fine and one green pepper, two pounds brown sugar, two tablespooms all kinds of spices, one tablespoom melted butter, one tablespoom pepper, one tablespoom vinegar, and two onions. This will keep in open jar as long as it is well sealed.

### To Boil a Ham.

Wash thoroughly with a cloth, so that a small size to boil, put it in a large quantity of cold water and boil 20 minutes for each pound, allowing it to boil slowly; take off the rind white hot and put in the oven to brown half an hour, remove and turn.

### Daily Thought.

Children have the effect on your spirit that morning air has on your body. There is no exhaustion in them; they are charged with life and health and sunshine. R. M. Harlan.

## CHANGES IN COLOR

**INDIANAPOLIS WOMAN HAS MANY TRANSFORMATIONS.**

**For the Third Time Remarkable Variation in Tint of Skin Is Seen in Woman a Former Slave.**

Indianapolis, Ind.—For the third time in her life of 58 years, the wife of America Massey, a former slave who goes by George Lowell at Minnesota street and Churchman avenue, has turned from black to white.

The first 16 years of her life were spent in slavery as a housemaid and as she can remember nothing about her parents she does not attempt to explain the mystery which has baffled everyone who has seen her, as well as numerous physicians who have examined her.

Having completed the third transformation Mrs. Massey is now of a fair complexion. Her skin is not light in patches, but is completely white with the exception of three small brown spots on the right side of her face and one on the left. A tint of pink on each cheek adds a bit of color to her appearance and the curly hair, which is gray only in patches, brings additional contrast. When working about the house she rolls her sleeves, showing arms whiter than would be expected on a woman with a fair skin.

In making the first complete change from black to white and then from white to black, as well as in the second complete change, Mrs. Massey says she noticed an itching sensation of the skin before the appearance of the spots dark or light, as the case might be.

Although she has not as yet noticed the accompanying itching sensation, the appearance of the little spots on the face has given her ground for fear that the reverse process in the third transformation may not be far off.

Mr. and Mrs. Massey have a daughter, Mrs. Jeremiah Redman, 112 Nelson street, where they spend much of their time.

### ART TREASURES DISAPPEAR.

**Rome Gossip at Once Connects Morgan's Name with Their Purchase.**

Rome.—A story has been going the rounds in which the name of J. Pierrepont Morgan is mixed, as is usual when there is any disappearance of art treasures.

This latest disappearance is that of some precious manuscripts of Palestrina, the composer of church music. They were in the custody of the Basilica of St. John Lateran. That is in the direct care of Cardinal Satoli.

The story is that an American nobleman, known for his liberality and his love for collecting the rare and the beautiful, in other words, Mr. Morgan, heard of the MSS., saw them, and made an offer to buy them at once. This offer was not accepted immediately, much being made of the difficulties of the sole because of government in competence or breaking the law, etc., but when the amount of the offer was doubled, the difficulties disappeared and both sides were happy.

The report goes on to say that the large sum thus gained will be used on the Basilica of St. John Lateran. It is difficult to get at the truth of such a story, but I am assured that the MSS. have really disappeared.

### Burn Assailant of Girl.

Greenville, Tex.—Miss Viola DeLaney, 16 years of age, living thirty miles west of here, left her home to get mail from the boy about 300 yards away. On her return an armed negro, 19 years old, attacked her. She dashed herself home and was found by her mother. Marshal Norman captured the negro in the back yard of a tenement. The marshal visited a woman and placed the negro in the county jail. At eight o'clock the next morning Sheriff Hensell took the negro, Ted Smith, to the home of his victim, who at once identified him. One hundred men met Sheriff Hensell at the jail, dragged the negro to the adjacent square, piled wood around him, saturated it with kerosene and set it on fire. Hundreds of men, women and children watched the negro burn. A second load of wood was placed on the fire and the negro was burned two hours longer. A negro who denounced the action was also whipped.

### Lost Teeth While Bathing.

Atlantic City, N. J.—A maniacal wife that banged Mrs. D. H. Moore of Atlantic City against other bathers and bit and gnawed at her mouth with salt water also knocked out her false teeth while she was entering a surf bath. The woman screamed and the guards, who supposed she was drowning, rushed to her assistance only to discover that she merely wished for the return of the missing molars. Gallant guards dived for several minutes, but failed to find the teeth and the unfortunate woman has cut her vacation short to return home after a new set.